



Cavalier Tranquillo Bianco IGT TOSCANA

The best selection of white autochthonous grapes, a careful traditional hand harvest in a cooler period respecting of the territory represent the main feature of this refined wine, appreciated for its fragrance, and for its aromatic definition. Natural fermentation of the free-run juice and autochthonous Malvasia and Trebbiano grapes further enhance freshness and scents.

Grapes: Trebbiano Toscano, Malvasia del Chianti

Vineyard: autochthon vineyards of the Losi Family situated at 300-350 meters above the sea level. The vineyard faces north-northeast. The soil has a sandstone structure, with mixed Galestro marl and Alberese limestone.

Wine making: Fermentation without skins in stainless steel tanks at a controlled temperature lower than 27°C for a short period (about 10 days), which is the average suitable time for extraction of fruit flavors from the skin. Bottling is made in the first months of the year following the harvest.

Serving temperature: 10°C – 50°F

Alcohol content: 12%

Colour: bright straw yellow with golden reflections

Bouquet: fine, elegant and fruity

Flavour: Fresh, delicate, soft, fruity with a long-lasting finish

Serving suggestions: appetizers, rice and pasta dishes with delicate sauces, fish, shellfish, white meats, fresh cheese.



Famiglia Losi